



MARGARITAS

ALL SERVED ON THE ROCKS WITH SALT OR SUGAR RIM

\$9 HOUSE MARGARITA
frozen or on the rocks
PITCHER \$26

PICO MARGARITA 9.95

blackberry & cantaloupe infused tequila, fresh lime juice, agave nectar, topped with lime soda

SPICY CILANTRO 11

Tanteo Jalapeño Tequila, cilantro, cucumber, fresh lime, agave & lime soda

POMEGRANATE MARGARITA 10

El Jimador Reposado, Cointreau, fresh lime, pom juice, orange juice

SKINNY MARGARITA 10

Hornitos Silver, fresh squeezed lime, fresh squeezed orange & agave nectar

MANGO MARGARITA 11

gold tequila, mango purée, fresh lime & a splash of sour mix

CHOCOLATE MARGARITA 10

Casa 1921 Cream, Godiva Chocolate, Dark Creme De Cocoa, Cointreau & touch of cream

PINA MARGARITA 11

Milagro Silver, Pineapple Rum, pineapple juice & lime juice

COCONUT MARGARITA 13

1800 Coconut Tequila, Triple Sec, lime, CoCo water, agave & toasted coconut

SMOKED MARGARITA 13

Dobel Smoked Tequila, fresh lime juice, agave nectar, splash of sour & chipotle rim

MESCAL MARGARITA 12

Los Amantes Mescal, Brandy, Limonada, bitters & fresh lime

JAMESON MARGARITA 11

Triple Sec, sour, fresh lime juice & ginger ale

FRESH FRUIT MARGARITA 9.95

choice of pineapple, strawberry, watermelon or hibiscus

HOUSEMADE HORCHATA

REGULAR (virgin) rice milk with cinnamon 4.95

BANANA HORCHATA COLADA 12.95

Baileys, rum & vanilla ice cream

RUMCHATA horchata with a shot of rum 9.95

BEVERAGES

FOUNTAIN SODA	2.95	MILK	2.25
RASPBERRY		JUICE	3.95
ICED TEA	2.95	JARRITOS	2.95
COCONUT WATER	4.50	tamarind, fruit punch, mango or mandarin	
AGUA CON GAS	4.25	MOCK COLADA	4
AGUA SIN GAS	3.50		
COFFEE	2.25	NO FREE REFILLS	

AGUA FRESCAS	HIBISCUS LEMONADE 4.95
	WATERMELON WATER 4.95
	MANGO WATER 4.95
	PINEAPPLE WATER 4.95

TEQUILERIA

SUGGESTED WAYS TO DRINK ON THE ROCKS / WITH ICE / NEAT / POURED ROOM TEMP
WITH A MIXER: GRAPEFRUIT, PINEAPPLE, SANGRITA, ORANGE JUICE

SHOT / DRINK / MARGARITA

BLANCO UNAGED TEQUILA, KNOWN AS SILVER OR WHITE TEQUILA

THE SHOOTING TEQUILAS

AVION (Los Altos)	9	11	13
BLUE NECTAR	9	11	13
CABO WABO (Jalisco)	8	10	12
CASAMIGOS	9	11	13
CASA 1921 (Jalisco)	6	8	10
DON JULIO (Los Altos)	9	11	13
EL JIMADOR (Mexico)	6	8	10
ESPOLON (Los Altos)	6	8	10
HERRADURA (Mexico)	8	10	12
HORNITOS (Mexico)	6	8	10
JOSE CUERVO SILVER (Mexico)	6	8	10
MAESTRO DOBEL	9	11	13
MILAGRO (Mexico)	6	8	11
PARTIDA (Mexico)	8	10	12
PATRON (Jalisco)	9	11	13
PICO HOUSE SILVER	5	7	8
RIAZUL (Jalisco)	8	10	12
TRES GENERACIONES	9	11	13
1800 (Jalisco)	8	10	12

AÑEJO AGED IN OAK BARRELS, AT LEAST 1 YEAR

THE SAVORING TEQUILAS

AVION (24 months)	11	13	15
BLUE NECTAR	15	17	19
CABO WABO (12 months)	10	12	14
CASAMIGOS	12	14	16
CASA 1921 (12 months)	8	10	12
DON JULIO (18 months)	11	13	15
EL JIMADOR (12 months)	7	9	11
HERRADURA (12 months)	9	11	13
HORNITOS (12 months)	7	9	11
MAESTRO DOBEL	12	14	16
MILAGRO (12 months)	8	10	12
PARTIDA (18 months)	9	11	13
PATRON (12 months)	9	11	13
RIAZUL (12 months)	9	11	13
TRES GENERACIONES	12	14	15
1800 (36 months)	8	10	13

EXTRA AÑEJO EXTRA AGED, MIN. 3 YEARS

All served as 1.5oz pour (shot, drink or margarita)

CASA NOBLE single barrel anejo	25
DELEON oak, pepper, caramel	48
PURO VERDE 100% organic, fermented without yeast	19
CASA DRAGONES balancing silver tequila, a hint of extra anejo	53

REPOSADO RESTED TEQUILA, AGED UP TO 12 MONTHS IN OAK BARRELS

AVION (American Oak)	9	11	13
BLUE NECTAR	10	12	15
CABO WABO (Small Oak)	9	11	13
CASAMIGOS	10	12	14
CASA 1921 (American Oak)	7	9	11
DON JULIO (White Oak)	10	12	14
EL JIMADOR (American Oak)	6	8	10
ESPOLON (White Oak)	7	9	11
HERRADURA (White Oak)	8	10	12
HORNITOS (American Oak)	6	8	10
JOSE CUERVO GOLD (Aged Wood)	6	8	10
MAESTRO DOBEL	10	12	15
MILAGRO (White)	7	9	11
PARTIDA (Jack Daniels)	8	10	12
PATRON (American Oak)	9	11	13
PICO HOUSE GOLD	5	7	8
RIAZUL (French Oak)	9	11	13
TRES GENERACIONES	9	11	13
1800 (Jalisco)	8	10	13

FLAVORS

CASA 1921 CREAM	6	8	-
DOBEL SMOKED	9	11	13
MESCAL, LOS AMANTES	10	12	13
MESCAL, SCORPION	9	11	12
PATRON XO CAFE	6	8	-
PICO HOUSE INFUSED	6	8	9
TANTEO JALAPEÑO	8	10	12
TANTEO CHIPOTLE	8	10	12
TANTEO CHOCOLATE	7	9	11
1800 COCONUT	9	11	13

TEQUILA ON TAP

BLACKBERRY & CANTALOUPE 6 8 9

FLIGHTS A TASTING OF THREE DIFFERENT TEQUILAS, 1oz. EACH SERVED WITH A CHASER OF SANGRITA OR PINEAPPLE JUICE

BLANCO \$18 | RESPOSADO \$21 | AÑEJO \$24

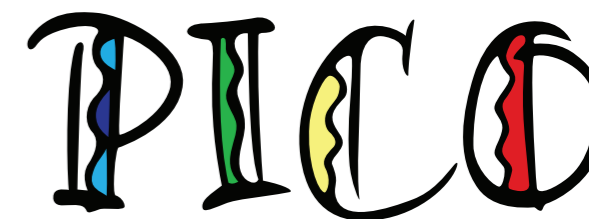
VERTICAL one of each (blanco / reposado / anejo) \$23

RULES

There is no sampling & returning tequila.

We reserve the right to refuse service to any customer. This is a family friendly environment, please no foul language.

Menu & Prices are subject to change.



TEQUILA GRILL

BEER IN THE BOTTLE

BUDWEISER	5	NEGRA MODELO	6
BUD LIGHT	5	SOL	6
CORONA	6	TECATE (CAN)	5
CORONA LIGHT	6	VICTORIA	5
DOS EQUIS AMBER	6	GLUTEN FREE	6
HEINEKEN	6	NON-ALCOHOLIC	5

BEER BUCKETS Buy the 5th and the 6th is on us!

ASK ABOUT OUR TAP BEER SELECTION

BEER ADDITIONS ALL SERVED IN A PINT GLASS

MAKE IT LOADED +\$4

add a shot of Bacardi Limon

ADD A SPLASH +\$1

Clamato juice, salt rim & lime wedge

ADD A KICK +50¢

two dashes of tabasco, lemon wedge & old bay rim

ADD A SIDECAR +\$4

shot of Pico house tequila, salt rim & lime wedge

FRESH FRUIT MOJITO 9.95

CHOICE OF: PINEAPPLE • WATERMELON
HIBISCUS • STRAWBERRY



WINE

	GLASS	BOTTLE
RED WINE SELECTION	8	25
WHITE WINE SELECTION	8	25

SANGRIA

	GLASS	PITCHER
RED SANGRIA	9	26
red wine, fresh fruit & lime soda		
WHITE SANGRIA	9	26
white wine, fresh fruit & lime soda		
PICO SANGRIA	12	28
white wine, fruit infused tequila, fresh fruit & mint		